University of Pretoria Yearbook 2020

Sensory evaluation 412 (FST 412)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	10.00
Programmes	BConSci Food Retail Management
	BSc Culinary Science
Prerequisites	FST 260, FST 351 and FST 352 or permission from the HOD.
Contact time	12 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in English
Department	Consumer and Food Sciences
Period of presentation	Semester 1

Module content

Principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data. Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

The information published here is subject to change and may be amended after the publication of this information. The General Regulations (G Regulations) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the General Rules section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.